

the *Lake*

**HOUSE**

★★★ MUSKEGON ★★★

WATERFRONT GRILLE



## SHARED PLATES

### FRIED MEDITERRANEAN CALAMARI | 17

roasted tomato confit, banana peppers, capers, roasted red peppers, sundried tomato pesto, white balsamic butter sauce, parmesan, balsamic glaze

### BRUSCHETTA | 15

crostini, fresh mozzarella, roasted yellow tomato, heirloom tomato, sundried tomato basil pesto, shaved parmesan, balsamic glaze

### TUSCAN DIP | 15

white beans, goat cheese, panko parmesan crust, seasoned fresh tortilla chips, parmesan rustic bread

### SEAFOOD CAKE TRIO | 17

crab cake, frisee slaw, corn butter, lobster & shrimp cake, roasted corn salsa, Cajun citrus aioli, spicy shrimp cake, pico de gallo, remoulade

### CAULIFLOWER WINGS | 11

fried cauliflower florets, tossed in choice of sauce, celery sticks, ranch or bleu cheese

**AVAILABLE SAUCES:** Carolina bbq, Buffalo, Pineapple Habanero Glaze

### MAHI MAHI TOSTADAS | 15

white corn tortillas, black bean puree, guacamole, blackened mahi mahi, frisee, pico de gallo, pickled onion, cilantro lime crema, queso fresco

### CONCH FRITTERS | 14

fresh battered, Cajun citrus aioli, remoulade

## BURGERS & HANDHELDS

served with house made chips  
 SUBSTITUTE FRENCH FRIES, WAFFLE FRIES,  
 SWEET POTATO FRIES, FRUIT CUP OR  
 HOUSE MADE COLESLAW + 3

### CLASSIC BURGER | 13

lettuce, tomato, red onions, brioche bun  
 ADD CHEESE OR EGG +1 each BACON + 2

### B.E.G. BURGER | 17

smoked applewood bacon, fried egg, smoked gouda, garlic aioli, lettuce, tomato, red onion, brioche bun

### FRIED EGG B.L.T. | 12

smoked applewood bacon, over hard egg, cheddar, tomato, lettuce, garlic aioli, sourdough bread

### MICHIGAN CHERRY PECAN CHICKEN SALAD | 13

sweet gourmet chicken salad, cracked honey mustard aioli, artisan mixed greens, 6 grain wheat bread

### FRIED LAKE PERCH | 14

three fried lake perch filets, house made tartar, American cheese, lettuce, tomato, onion, brioche bun

### SHRIMP TACOS | 16

blackened shrimp, white corn tortillas, pico de gallo, queso fresco, frisee, pickled red onion, cilantro lime crema, served with fire roasted salsa and fresh tortilla chips

## SALADS

### CAESAR | 11

crisp romaine, grated parmesan, house made croutons  
 ADD CRISPY PROSCIUTTO, HEIRLOOM GRAPE TOMATOES, ANCHOVIES + 1 each

### MARTHA'S VINEYARD | 15

artisan mixed greens, goat cheese, granny smith apples, cashews, golden raisins, candied pecans, red onions, balsamic glaze, summer berry vinaigrette

### GRILLED PEACH | 15

artisan mixed greens, balsamic grilled peaches, shaved fennel, fresh blueberries, gorgonzola, crispy prosciutto, heirloom grape tomatoes, white balsamic peach vinaigrette

### HEIRLOOM CAPRESE | 16

burrata, fresh mozzarella, sliced heirloom tomatoes, heirloom grape tomatoes, basil oil, balsamic pearls, balsamic glaze

### BAJA BOWL | 15

cilantro lime rice, roasted garlic black bean puree, pico de gallo, roasted corn salsa, avocado, shredded lettuce, serrano cucumber vinaigrette, pickled onions, chipotle cashew crema

### ADD ON PROTEINS:

SAUTÉED OR BLACKENED SHRIMP + 9 | GRILLED OR BLACKENED CHICKEN + 5  
 GRILLED SALMON + 12 | SESAME ENCRUSTED AHI TUNA + 14

## ENTRÉES

AVAILABLE AFTER 4PM

### LAKE HOUSE PERCH DINNER | 25

six fried lake perch filets, waffle fries, house made coleslaw, house made tartar, lemon  
 ADD EXTRA PERCH + 3 each  
 \*\*this entree is available for lunch

### GRILLED SALMON | 31

6 oz grilled salmon, pineapple habanero glaze, corn butter, sweet chili fried grains, sautéed broccolini, corn salsa

### WHITEFISH PLANK | 33

fresh 8 oz whitefish, paprika and white wine beurre blanc, duchess potatoes, grilled asparagus, panko tomato crown, grilled lemon

### FILET MIGNON | 33

5 oz cut, horseradish goat cheese crust, grilled asparagus, garlic parmesan mashed potatoes, cabernet demi-glaze

### AHI TUNA | 31

6 oz sesame crusted ahi tuna, coconut basmati, edamame salad, pineapple habanero glaze, sesame soy glazed broccolini, fried rice noodles, eel sauce

### CHICKEN TORTELLINI | 25

grilled chicken, roasted red peppers, garlic, pesto parmesan cream, rustic bread  
 \*\*this entree is available for lunch

### CAJUN SEAFOOD PASTA | 29

shrimp, PEI mussels, chorizo, herb pappardelle pasta, roasted red peppers, roasted garlic, parmesan Cajun cream sauce, rustic bread